

Sous Chef

Rebel Creek Golf Club

Location: Petersburg, Ontario, Canada

Department: Food Services Reports To: Kitchen Manager

Classification: Full Time & Part Time Seasonal (must be available to work any shift including early mornings, days, weekends & holidays)

Summary: Rebel Creek Golf Club is a member of GolfNorth Properties; an established golf course management company in KW area and we are looking for a hard-working and professional applicants who can start as soon as possible.

Primary Responsibilities:

- Willing to learn how to use equipment following policies and procedures
- Assists in food preparation, cooking in a safe manner at all times
- Responsible for daily and ongoing cleaning of food service areas
- Understands the importance of reviewing daily systems sheets and accomplishing all duties on time
- Ensuring that safe work habits are followed throughout their shift
- Self motivated and able to place orders and inventory
- Able to make sauces and suggest new menu items and specials

Qualifications:

- A diploma or degree or attaining one
- Previous Cooking and Kitchen Experience is beneficial, we are willing to train
- A willingness to learn the Public Health, HACCP, FIFO processes
- Self-directed with the ability to look ahead and help where required
- Excellent organizational and time management skills
- Ability to problem solve and make decisions
- Safe Food Handling Certification

Apply: Please submit your resume & cover letter to Chris Norsworthy, Head Chef at cnorsworthy.rebelcreek@golfnorth.ca. Please put "Rebel Creek – Sous Chef" in the Subject line.